



# NEW YEARS EVE 2023

## VEGETARIAN TASTING MENU

Five courses £150 per person

### Canapés

Spiced Lentil Soup, Yogurt, Puffed Wild Rice, Coriander

*Classic Wine Pairing: Chardonnay, Yalumba, Eden Valley, Australia, 2022*

*Premium Wine Pairing: Saint-Péray, La Belle de Mai, Jean-Luc Colombo, Rhône Valley, France, 2021*

Ruby Beetroot, Whipped Goat's Cheese, Salted Walnuts, Beetroot & Raspberry Sorbet

*Classic Wine Pairing: Pinot Noir, The Crossings, Marlborough, New Zealand, 2021*

*Premium Wine Pairing: Rainbow Juice, Gentle Folk, Adelaide Hills, Australia, 2022*

### Champagne & Jerusalem Artichoke Risotto

*Classic Wine Pairing: Furmint, Öreg Király, Barta, Tokaj, Hungary, 2021*

*Premium Wine Pairing: Chardonnay, Hamilton Russell, Hemel-en-Aarde Valley, South Africa, 2022*

Salt Baked Celeriac, Black Garlic, Egg Yolk, Ceps, Wiltshire Black Truffles

*Classic Wine Pairing: Grillo, Tareni, Cantine Pellegrino, Sicily, Italy, 2020*

*Premium Wine Pairing: Champagne Maxime Blin, Blanc de Noirs, France, NV*

### After Eight

*Classic Wine Pairing: Sauternes, Château Briatte, Bordeaux, France, 2019*

*Premium Wine Pairing: Sauternes 1er Grand Cru Classé, Château Rieussec, Bordeaux, France, 1998*

### Wine Pairings

Classic Tasting of 5 wines £50 per person

Premium Tasting of 5 wines £85 per person

*Please speak to a member of staff before ordering if you have any allergies or intolerances.  
A discretionary gratuity of 12.5% will be added to the total bill. 20% VAT is included in all prices.*